

### Specification

Medium for aerobic plate counts by the surface inoculation method (standard Plate Count Agar) according to ISO 4833, 8552 & 17410 Standards and IFU No. 6.

### Presentation

10 Prepared bottle  
Bottle 125 ml  
with: 100 ± 3 ml

#### Packaging Details

1 box with 10 bottles 125 ml. Non injectable cap

#### Shelf Life

16 months

#### Storage

8-25°C

### Composition

Composition (g/l):

Peptone from casein ..... 5.00

Yeast extract..... 2.50

Dextrose..... 1.00

Agar..... 15.00

### Description /Technique

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The Plate Count Agar formulation is according to that of Buchbinder et al. as recommended in their study of media for the plate count of microorganisms.

The original formulation of the standardized agar for dairy microbiology has been modified in order to avoid the addition of milk. This new composition allows the growth of most microorganisms without any further additions.

This medium's formulation is equivalent to that described by the 'Standard Methods for the Examination of Dairy products', the USP's 'Tryptone Glucose Yeast Agar', the 'Deutsche Landwirtschaft' and to the APHA, ISO and AOAC's Plate Count Agar. This is the medium of choice for the plate count of any type of sample

#### Technique

To use, the contents of the bottle should be poured into plates. The melting of the culture medium should be carried out according to the manufacturer's instructions, either in a water bath or microwave oven. Never apply direct heat to melt a medium. The melting temperatures and times depend on the shape of the container, the volume of medium and the heat source. Before melting any medium loosen the screwcap of the container to avoid breaking the container. The medium should be melted only once and used. Media with agar should not be melted repeatedly as their characteristics change with each remelting. Overheating should be avoided as much as prolonged heating, especially with regard to media with an acidic or alkaline pH. Once melted pour the plates using aseptic techniques. To inoculate, follow standard laboratory methods or the applicable norms. Spiral plate method, streak plating, econometric methods, dilution banks, spread plating etc.

Prepare ten fold serial dilutions of the sample and take 1 mL aliquots in duplicate from each dilution and put them into sterile Petri plates. Pour 20 mL approx. of sterile cooled medium (around 45°C) in each of the plates. Mix gently by swirling the plate in the form of a figure 8. Leave the plates undisturbed to solidify and incubate in an inverted position. The incubation time and temperature depend on the type of microorganism under study. For a general aerobic count, incubate for 3 days at 30°C. Taking readings after 24, 48 and 72 hours.

The plate count method proposed by the APHA consists of pouring the molten agar at 50°C on plates containing the diluted samples (pour plate technique). The final count is carried out after 48 hours of incubation at 32-35°C.

For microorganisms with other temperature requirements, the following incubations have been suggested: 2 days at 32-35°C, 2-3 days at 45°C, 2 days at 55°C, 3-5 days at 20°C, 7-10 days at 5-7°C.

Sample dilutions are prepared with 1/4 Ringer's solution, Buffered Peptone Water or Maximum Recovery Diluent depending on their nature.

The poured plate count method is preferred to the spread plate technique, since it gives higher counts.

Nevertheless, the latter facilitates isolation and reseeded of the colonies.

**Quality control****Physical/Chemical control**

Color : Yellowish

pH: 7 ± 0.2 at 25°C

**Microbiological control**

Melting - pour plates - inoculation Practical range 100±20 CFU; Min. 50 CFU (Productivity) / 10<sup>4</sup>-10<sup>6</sup> CFU (Selectivity)  
Microbiological control according to ISO 11133:2014/ Adm 1:2018.

Aerobiosis. Incubation at 30 ± 1°C, reading at 24-48-72 h

**Microorganism***Bacillus subtilis* ATCC® 6633, WDCM 00003*L. monocytogenes* ATCC® 35152, WDCM 00109*Escherichia coli* ATCC® 8739, WDCM 00012*Stph. aureus* ATCC® 25923, WDCM 00034**Growth**

Good (≥70 %)

Good (≥70 %)

Good (≥70 %)

Good (≥70 %)

**Sterility Control**

Incubation 48 hours at 30-35°C and 48 hours at 20-25°C: NO GROWTH

Check at 7 days after incubation in same conditions

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